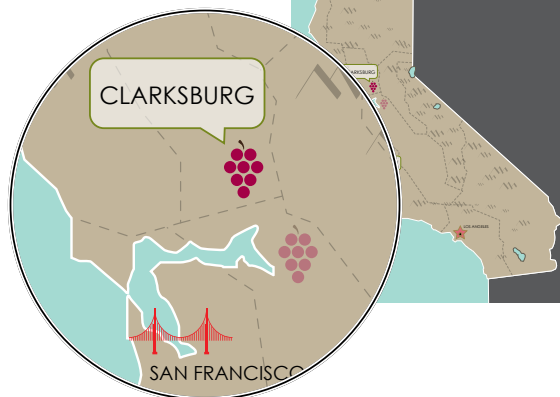




TORTOISE CREEK



MERLOT 2020

Clarksburg AVA

VARIETAL:

78% Merlot, 8% Cab Sauvignon, 4% Petite Verdot, 4% Petite Sirah, 2% Cabernet Franc and 4% other reds

REGION:

Clarksburg AVA

VINEYARD:

The Tortoise Creek Merlot is sourced from certified sustainably farmed vineyards in the sandy loams and alluvial clay soils of Clarksburg near Sacramento. The vineyards take advantage of the fog and breezes from the delta which keeps the area cooler than other parts of the region. The climate in Clarksburg is almost identical to Carneros in Napa with the same mean annual temperatures and is also very similar to the right bank of Bordeaux.

WINEMAKING:

The grapes are crushed into stainless steel fermentation vats and then fermented at moderate temperatures for 10 days during which the must is pumped over three times a day to extract maximum flavors and color and then stays in contact with the skins for a further week. This extended maceration is used to add depth, structure and complexity to the wine. The wine goes through malolactic fermentation is then aged for 6 months in French oak.

TASTING:

Our Merlot has a deep color and rich aromas of black cherries and plums, accented by herb aromas and spice flavors. It is round, rich and ripe with soft tannins.

FOOD PAIRING:

An ideal pairing with grilled or smoked meats, burgers, pastas and soft cheeses.

ALCOHOL: 13.6 % | RS: 1.55 G/L



UPC# 0 89832 41207 6
12pk / 750ml

